



The fin naturally wines at the event were enjoyed with food made from sustainable, organic and local produce created by the chefs of Bo.lan, El Osito and Opposite Mess Hall. In addition, Chefs Bo, Dylan, and Daniel Bucher had set up live stations to cook a range of creative and unique dishes inspired by the guests' selections of raw produce available at the market stand. The produce were sponsored by Thailand's organic and sustainable producers: Adams Organic, Champaca, Company B, Doi Pa Pouy, Maison Jean-Philippe, Mille Stelle, SCE Organics, Sloane's, and Urmatt (Hilltribe Organics & Perfect Earth), as well as small scale local producers and Baan San Fan Orphanage.





The proceeds of the events all went to Baan San Fan Orphanage in Phang-Nga province to build a new metal roof to replace their old leaking one. Baan San Fan is a self-sustaining orphanage run by Khun Sam and Khun Gai who generate income through organic farming of fruits, vegetables and chickens. Unfortunately, the income is not enough to replace their leaking roofs that cause health and safety hazards to the children living in the home. Fin Naturally had raised enough funds from the event to help the orphanage replace the roof of the orphanage and support Khun Gai by purchasing her produce to be used at the event.

